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INTERNATIONAL PRELIMINARY EXAMINATION REPORT

(PCT Article 36 and Rule 70)

Applicant's or agent's file reference	T	0 1 1 1 1	<u> </u>						
Applicants of agents the releience	FOR FURTHER ACTION See Notification of Transmittal of International Preliminary Examination Report (Form PCT/IPEA/416)								
International application No.	International filing date (day/month/year)	Priority date (day/month/year)						
PCT/EP 03/12603	11.11.2003		19.12.2002						
International Patent Classification (IPC) or both national classification and IPC									
A23L3/3508									
Applicant UNILEVER N.V. et al.									
1. This international preliminary exa	mination report has been	n prepared by this inter	rnational Preliminary Examining						
Authority and is transmitted to the	applicant according to	Article 36.							
2. This REPORT consists of a total	of 4 sheets, including th	is cover sheet.							
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been amended and are the	basis for this report and	or sheets containing re	on, claims and/or drawings which have ectifications made before this Authority						
(see Rule 70.16 and Section	n 607 of the Administrati	ve Instructions under t	he PCT).						
These annexes consist of a total	of 2 sheets.								
-51									
•.									
3. This report contains indications r	elating to the following ite	ems:							
I ⊠ Basis of the opinion									
II □ Priority									
III Non-establishment o	opinion with regard to n	ovelty, inventive step a	nd industrial applicability						
IV 🔲 Lack of unity of inver	tion								
V 🖾 Reasoned statement citations and explana	under Rule 66.2(a)(ii) wi	th regard to novelty, in	ventive step or industrial applicability;						
VI 🗆 Certain documents c	ted	·							
VII Certain defects in the	international application								
VIII	on the international appi	ication							
Date of submission of the demand		Date of completion of the	als report						
29.03.2004		19.01.2005							
		19.01.2003							
Name and mailing address of the Internation preliminary examining authority:	nal	Authorized Officer	and Prince						
European Patent Office	And Mil								
D-80298 Munich Tel. +49 89 2399 - 0 Tx: 523	656 epmu d	Vernier, F							
Fax: +49 89 2399 - 4465		Telephone No. +49 89	2399-8646						

INTERNATIONAL PRELIMINARY EXAMINATION REPORT

International application No.

PCT/EP 03/12603

I. E	Basis	of t	he i	rep	ort
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1. With regard to the **elements** of the international application (Replacement sheets which have been furnished to the receiving Office in response to an invitation under Article 14 are referred to in this report as "originally filed" and are not annexed to this report since they do not contain amendments (Rules 70.16 and 70.17)):

	Des	scription, Pages						
	1-1	3	as originally filed					
	Cla	aims, Numbers						
	1-8		as originally filed					
2.	With lang	h regard to the langu guage in which the in	a ge, all the elements marked above were available or furnished to this Authority in the ternational application was filed, unless otherwise indicated under this item.					
	The	ese elements were av	ailable or furnished to this Authority in the following language: , which is:					
		the language of a tra	anslation furnished for the purposes of the international search (under Rule 23.1(b)).					
		the language of pub	lication of the international application (under Rule 48.3(b)).					
			anslation furnished for the nurnoses of international proliminant examination (
3.	Witl inte	Vith regard to any nucleotide and/or amino acid sequence disclosed in the international application, the nternational preliminary examination was carried out on the basis of the sequence listing:						
		contained in the inte	rnational application in written form.					
		filed together with the international application in computer readable form.						
			urnished subsequently to this Authority in written form.					
		furnished subsequer	ntly to this Authority in computer readable form.					
		The statement that t in the international a	he subsequently furnished written sequence listing does not go beyond the disclosure pplication as filed has been furnished.					
		The statement that t listing has been furn	ne information recorded in computer readable form is identical to the written sequence ished.					
4.	The	amendments have re	esulted in the cancellation of:					
		the description,	pages:					
		the claims,	Nos.:					
		the drawings,	sheets:					
5.		This report has been been considered to g	established as if (some of) the amendments had not been made, since they have go beyond the disclosure as filed (Rule 70.2(c)).					
			eet containing such amendments must be referred to under item 1 and annexed to this					
ô.	Addi	Additional observations, if necessary						

INTERNATIONAL PRELIMINARY EXAMINATION REPORT

International application No.

PCT/EP 03/12603

- V. Reasoned statement under Article 35(2) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement
- 1. Statement

Novelty (N)

Yes: Claims

1-8

No: Claims

Inventive step (IS)

Yes: Claims

No: Claims

1-8

Industrial applicability (IA)

Yes: Claims

Claims

1-8

No:

2. Citations and explanations

see separate sheet

EXAMINATION REPORT - SEPARATE SHEET

Item V

1. The following documents are considered:

D1: US-A-4 732 772 D2: EP-A-1 192 867 D3: WO 97/08956 A

2. Article 33(2) PCT

D1 (see in particular table 1 and column 4, lines 49-56) discloses a water-continuous food product, acidified with citric acid (0.3 wt%) and acetic acid (800 ppm) to a pH of 4.6-4.7 and comprising fat and proteins). Since present claim 1 is restricted to a concentration of acetic acid in the range 50-500 ppm, present independant claim 1 meets the novelty requirements.

3. Article 33(3) PCT

D1 is considered to be the closest prior art document to the subject-matter of present claims, in that it relates to a water-continuous product, which is chemically acidified and has a pH overlapping with that of present independant claim 1. The only difference between D1 and present claim 1 seems to be the higher amount of acetic acid (800 ppm in D1, 50-500 ppm in claim 1). However, this seems to be a trivial delimitation not related to any unexpected technical effect. Thus, present independant claim 1 does not involve an inventive step.

4. Article 33(4) PCT

The subject-matter of present claims 1-8 meet the requirements of Article 33(4) PCT, since it is applicable in the human nutrition industry.

5. Further comments

Contrary to the requirements of Rule 5.1(a)(ii) PCT, the document D1 has not been identified in the description and the relevant background art disclosed therein has not been briefly discussed.

Amended set of claims 16 september 2004

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Claims

- 1. Water continuous, chemically acidified product comprising a fat, from 0.1 to 15 wt% protein, acids, and having a pH from 3.5 to 5.5 characterised in that the acids comprise a combination of at least one food grade acid in an amount of from 0.01 to 2 wt% and from 50 to 500 ppm acetic acid, on the weight of the product.
- 2. Water continuous product according to claim 1 wherein the food grade acid is selected from the group comprising citric acid, lactic acid, hydrochloric acid, benzoic acid, propionic acid or a combination thereof.
- 3. Water continuous product according to claim 2 wherein the food grade acid is citric acid or a combination of citric acid and lactic acid.
- 4. Water continuous product according to any of claims 1-3 with a pH from 3.8 to 5.2, more preferred from 4.2 to 4.9.
- 5. Water continuous product according to any of claims 1-4, which comprises from 5 to 90 wt% oil.
- 6. Water continuous product according to claim 1 or 2 which comprises citric acid in an amount of from 0.2 to 0.4 wt% and acetic acid in amount from 100 to 300 ppm on total product weight.
- 7. Water continuous product according to claim 1 wherein the amount of fat is from 1 to 40 wt% fat, said product further comprising 0.5 to 10 wt% milk protein and 0.01 to 3 wt% thickener and having a pH from 4.2 to 5.5.

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8. Water continuous product according to any of claims 1-7 wherein the amount of lactic acid is below 0.5 wt% on total product weight.

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